TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

The second	No.																
Est	abīs	hmen	nt Nar		Subway #17034					Tue	a of l	Establi	ie home	O Fermer's Market Food Unit ent O Mobile			
Adx	fress				8530 Hixson Pike, Suite E					1 99	Je or i	Colden	ISH II H	O Temporary O Seasonal			
City	,				Chattanooga	09):5	5 A	M	A	M/P	м та	me o	ut 10:25: AM AM / PM			
		-			07/13/2022 Establishment # 60510078												
		on Da						_			d C						
			spect		Routine O Follow-up O Complaint			O Pr	elimir	ary				nsultation/Other		40	
Ris	k Ca	tegor			O1 X2 O3 rs are food preparation practices and employee	beha		04	at c	omn	nonh			up Required X Yes O No Number of S		40	
					ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS Ri ed compliance status (IK, OUT, HA, HO) for each numbered liter												
17	ŧ⊨in o	iqmo			OUT=not in compliance NA=not applicable NO=not observe									spection R=repeat (violation of the same code provision			
	_	_			Compliance Status	COS	R	WT	F	_	_	_	_		cos	R	WT
			NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				performs duties	0	0	5		0		×		Proper cooking time and temperatures	0 夏	<u> </u>	5
2		001	NA	NO	Employee Health Management and food employee awareness; reporting	0			17		12			Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	22	0	
3	×]		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
_			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use				18 19	0	0	0	100	Proper cooling time and temperature Proper hot holding temperatures	0	8	
4	1	0			No discharge from eyes, nose, and mouth	0	0	5	20	25	0	8	0	Proper cold holding temperatures	0	0	6
e			NA	_	Preventing Contamination by Hands	0	0			X	0	-	0	Proper date marking and disposition	0	0	
6	直截	_	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
*		0		-	alternate procedures followed Handwashing sinks property supplied and accessible	-	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		-	
	IN	OUT	NA	NO	Approved Source				23		0	黛		food	0	0	4
9 10	邕		0	5	Food obtained from approved source Food received at proper temperature	8	0			IN	-	NA	NO				
11	X	ŏ			Food in good condition, safe, and unadulterated	ŏ	0	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12		0		0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicais			
43		OUT	NA	NO	Protection from Contamination Food separated and protected		0	_	25	0 実	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		ŏ			Food-contact surfaces: cleaned and sanitized		ŏ		-	IN		NA	NO	Conformance with Approved Procedures	-	-	
	X			·	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			_							_	_	_					
				Goo	d Retail Practices are preventive measures to co	ontro	the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into foods.			
				00	-not in compliance COS=corre	GOO						5		R-repeat (violation of the same code provision)			
					Compliance Status	COS			Ľ	2400				Compliance Status	COS	R	WT
_	28	OUT	_	0.0570	Safe Food and Water d eggs used where required	~	0	-	F		UT	and a	ad as	Utensils and Equipment profood-contact surfaces cleanable, properly designed,		- 1	
	29				ice from approved source	0	0	2	4	5				and used	0	0	1
	30	OUT		ince o	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	0 1	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31	0	_	er co	ling methods used; adequate equipment for temperature	0	0	2	4	7	0	lonfoo	d-cor	ntact surfaces clean	0	0	1
		-	contr		eren and a second flow is an inclusion	-	-				TUK			Physical Facilities			
_	32 33				properly cooked for hot holding thawing methods used	8	00		4					stalled; proper backflow devices	8	허	2
;	34	0	Then		ters provided and accurate	0	0	1	5	0	o 🗄	šewag	e and	i waste water properly disposed	0	0	2
		OUT	_		Food Identification					_	_			es: properly constructed, supplied, cleaned		0	1
_;	35	0		1 prop	erly labeled; original container; required records available	0	0	1			-		·	use properly disposed; facilities maintained	0	0	1
	36	OUT	_	de ro	Prevention of Feed Contamination dents, and animals not present	0	0	2	-	_	-			ilities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
· '			moor		dents, and animals not present	-			F	+	-	weeps	10 40		-	~	
							0	1		19	UT			Administrative items		- 1	
	37				tion prevented during food preparation, storage & display	0				_	-					0	0
;	38	0	Pers	onal c	leanliness	0	0	1						nit posted	0	õ	
		0	Pers	onal c ng clo		-	0							inspection posted Compliance Status	O VES	0	WT
	38 39 40	0 0 0	Pers Wipi Was	onal o ng clo hing fi	leanliness ths; properly used and stored uits and vegetables Proper Use of Utensilis	0000	0	1	5	6	o ∧ 	/lost re	cent	Inspection posted Compliance Status Non-Smokers Protection Act	O YES	0 N0	WT
	38 39	000000000000000000000000000000000000000	Pers Wipir Was	onal c ng clo hing fi ie uter	leanliness ths; properly used and stored uits and vegetables Proper Use of Utensils Isils; properly stored	0000	0	1	5	6 7		Aost re Sompli	ance	inspection posted Compliance Status	O YES	0 NO	о
	38 39 40 41 42 43	0000000	Pers Wipir Was In-us Uten Sing	onal c ng clo hing fi ie uter sils, e le-use	leanliness ths; properly used and stored uits and vegetables Proper Use of Utensilis isils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	000000	0000	1 1 1 1 1 1 1	5	6		lost re Compli	ance o pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 NO	
	38 39 40 41 42 43 44	000000000000000000000000000000000000000	Pers Wipir Was In-us Uten Singl Glov	onal c ng clo hing fi ie uter sils, e le-use es us	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensits isils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ad properly	000000	0 0 0 0 0	1 1 1 1 1 1	5 5 5	6 7 8 9		lost re Compli Tobacc	ance o pro co pr	inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale roducts are sold, NSPA survey completed	O YES O O	000	0
3 4 4 4 4 7	38 39 40 41 42 43 44		Pers Wipit Was In-us Uten Sing Glov	onal o ng clo hing fi ie uter sils, e le-use es us y viola	leanliness ths: properly used and stored uits and vegetables Proper Use of Utensils isils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper		0 0 0 0 0	1 1 1 1 1 1 1	5	6 7 8 9		Compli Compli Cobacc Tobac	ance o pro co pr	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc	O YES O O		0 r food
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Fail	38 59 40 41 42 43 44 44 44 44 44 44 44 44 44 44 44 44		Pers Wipin Was In-us Uten Sing Glov ect an structure structure	onal o ng clo hing fi sils, e le-use es us t pen most ns 68-	Ideanliness ths: properly used and stored tuits and vegetables Proper Use of Utensils rsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspect it. tems identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 4-703, 64-14-708, 64-14-709, 68-14-711, 68-14-715, 68-14-7 077/2	0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 service ately aring r	6 7 8 9 9	o k	Aost re Comple Tobacc Tobac Tobac Tobac	ance o pro co pro co pr ermit.	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc te. You are required to post the food service establishment permit filing a written request with the Commissioner within ten (10) days	O YES O O		0 r food cuous of this 022
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
	Please call () 4232098110	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #17034 Establishment Number #: 605100781

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 sink and sani bucket	Quat	300									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Meatballs	Reheating	156
Roast beef	Cold Holding	39
Chicken	Cold Holding	40
Ham	Cold Holding	39
Cut toms	Cold Holding	39
Cut spinach	Cold Holding	40
Cut toms	Cold Holding	39

Observed	1/5-	la di a ma	
Observed	VIO.	ations	

Total # 2

Repeated # 0

17: Meatballs reheated on steam well temping at 140-155F. Meatballs need to be heated rapidly for hot holding. Microwaved meatballs to finish reheating process. Discussed reheating temperatures for hot holding and microwaved meatballs to 165F.

45: Reach in cooler shelves in poor repair.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #17034

Establishment Number : 605100781

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Hands washed

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Approved

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13: (IN) All raw animal food is separated and protected as required.

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

15: (IN) No unsafe, returned or previously served food served.

16: (NÁ) No raw animal foods served.

18: (N.O.) No cooling of TCS foods during inspection.

19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Subway #17034

Establishment Number : 605100781

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Subway #17034 Establishment Number # 605100781

Sources				
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments